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Specialized Section on Standardization of Fresh Fruit and Vegetables

Cauliflower

Submitted by the secretariat

The following document is submitted to the Working Party for adoption as the revised UNECE Standard for Cauliflower. It is prepared according to ECE/CTCS/2017/10 section II c and ECE/CTCS/2018/2 section VII a.

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I. Definition of produce

This standard applies to cauliflowers of varieties (cultivars) grown from *Brassica oleracea* var. *botrytis* L. to be supplied fresh to the consumer, varieties of cauliflowers sold in a sprouting stage and cauliflowers for industrial processing being excluded.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for cauliflowers after preparation and packaging.

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity
- for products graded in classes other than the "Extra" Class, a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the heads must be:

- intact; however, cauliflowers may be presented "with leaves", "without leaves", or "trimmed" provided they comply to the following provisions:
    - "with leaves": cauliflowers covered with healthy green leaves, sufficient in number and long enough to cover and protect the head entirely. The stem must be cut off slightly below the protecting leaves.
    - "without leaves": cauliflowers with all the leaves and the non-edible portion of the stem removed. At most, there may be five small and tender pale green leaves, untrimmed, close to the head.
    - "trimmed": cauliflowers with a sufficient number of leaves left on to protect the head. These leaves must be healthy and green and trimmed to not more than 3 cm from the top of the head. The stem must be cut off slightly below the protecting leaves.
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, practically free of any visible foreign matter
- fresh in appearance
- practically free from pests
- practically free from damage caused by pests
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The development and condition of the cauliflowers must be such as to enable them:

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination.

B. Classification

Cauliflowers are classified in three classes, as defined below:

(i) "Extra" Class

Cauliflowers in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

The heads must be:

- well formed, firm, compact
- of very close texture
- uniformly white or slightly creamy in colour[1].

They must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

In addition, if the cauliflowers are put on sale "with leaves" or "trimmed" the leaves must have a fresh appearance.

(ii) Class I

Cauliflowers in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

The heads must be:

- firm
- of close texture
- white to ivory or creamy in colour[1]
- free from defects, such as blemishes, protruding leaves in the head, traces of frost, bruising.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- a slight defect in shape or development
- slight defects in colouring
- a very slight woolliness.

In addition, if the cauliflowers are put on sale "with leaves" or "trimmed", the leaves must have a fresh appearance.

(iii) Class II

This class includes cauliflowers that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The following defects may be allowed, provided the cauliflowers retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape or development
- slightly loose in texture
- yellowish in colour[1]

[1] However, the marketing of cauliflowers of varieties of other colours is allowed, provided they are characteristic of the variety.

- slight traces of sun scorching
- not more than five protruding pale green leaves
- a slight woolliness (but not wet or greasy to the touch).

In addition, they may have two of the following defects:

- slight traces of damage caused by pests or disease
- slight superficial damage due to frost
- slight bruising.

III. Provisions concerning sizing

Size is determined by the maximum diameter of the equatorial section.

To ensure uniformity in size, the range in size between produce in the same package shall not exceed 4 cm.

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) "Extra" Class

A total tolerance of 5 per cent, by number or weight, of cauliflowers not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of cauliflowers not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of cauliflowers satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

B. Size tolerances

For all classes: a total tolerance of 10 per cent, by number or weight, of cauliflowers not satisfying the requirements as regards sizing is allowed.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only cauliflowers of the same origin, variety or commercial type, quality and size.

In addition, for "Extra" Class, uniformity in colouring is required.

However, a mixture of cauliflowers of distinctly different commercial types and/or colours may be packed together in a package, provided they are uniform in quality and, for each commercial type and/or colour concerned, in origin. However, in case of those mixtures uniformity in size is not required.

The visible part of the contents of the package must be representative of the entire contents.

B. Packaging

Cauliflowers must be packed in such a way as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.

Packages must be free of all foreign matter.

VI. Provisions concerning marking

Each package[2] must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

A. Identification

Packer and/or dispatcher/exporter:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority[3] if the country applying such a system is listed in the UNECE database.

B. Nature of produce

- "Cauliflowers" if the contents are not visible from the outside
- Commercial type if not visible from the outside
- "Mixture of cauliflowers", or equivalent denomination, in the case of a mixture of distinctly different commercial types and/or colours of cauliflowers. If the produce is not visible from the outside, commercial types and/or colours and the quantity of each in the package must be indicated.

C. Origin of produce

- Country of origin[4] and, optionally, district where grown, or national, regional or local place name

[2] These marking provisions do not apply to sales packages presented in packages. However, they do apply to sales packages (pre-packages) presented individually.

[3] The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

- In the case of a mixture of distinctly different commercial types and/or colours of cauliflowers of different origins, the indication of each country of origin shall appear next to the name of the commercial type and/or colour concerned.

D. Commercial specifications

- Class
- Size expressed as minimum and maximum diameters or number of units.

E. Official control mark (optional)

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[4] The full or a commonly used name should be indicated.